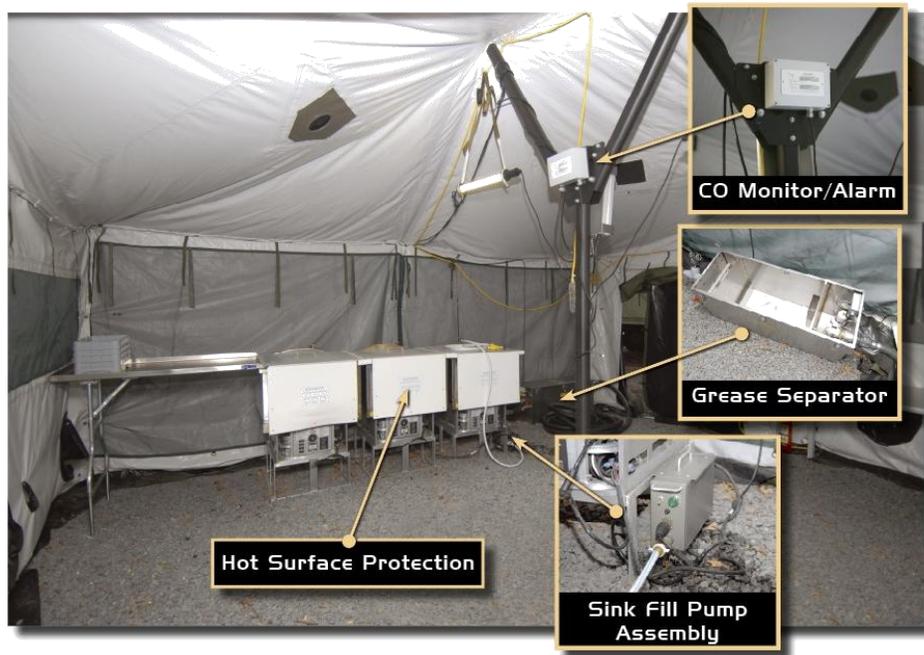


Food Sanitation Center
NSN 7360-01-277-2558



- a. The FSC2 provides the sanitation capability required to perform clean up following food service operations in the field.
- b. The FSC2 consists of sinks, burners, racks, tables and ancillary equipment housed in a Modular General Purpose Tent System (MGPTS) small tent.
- c. The FSC2 replaces gasoline burning immersion heaters currently used to heat water in steel trash barrels for food sanitation.
- d. The FSC2 uses the three sink sanitation method with three sinks of water maintained at different temperatures for successive cleaning, rinsing, and sanitizing of pots, pans, and cooking utensils. The water is heated by a Modern Burner Unit (MBU) under each sink.
- e. Improvements over the original FSC-90 model include better electrical layout, redesigned sinks for improved sanitation, and the addition of a grease separator, sink-fill pump, heat shields, and CO monitor. The grease separator removes grease and food solids from the wastewater for separate disposal as solid waste.
- f. FSC-90 models will be upgraded to FSC2 configuration via a modification kit beginning in FY10.